

DANISH Apple Pie Corcabe

DANISH APPLE PIE

(submitted by Mrs. Martha Sigler,
Loudonville, Ohio)

- ½ cup flour
- 1 teaspoon baking powder
- ¾ cup sugar
- 1 egg, slightly beaten
- 1 cup diced apples
- ½ cup, chopped nuts

Sift flour, baking powder and sugar together. Stir in egg, apples and nuts; mix well. Pour into greased 8-inch pie pan. Bake for 25 to 30 minutes at 400 degrees. May serve warm or cold with whipped cream. Also good with a pinch of cinnamon.